



Grands Feux Loto-Québec *Evenings*

95\$+ tx per person

Children's menu (ages 12 and under) available

Vegetarian and vegan options available

Starter

(choice of 1)

SALMON GRAVLAX CARPACCIO

Fennel slices, vinaigrette made with Fove white acérum and citrus fruits, toasted rye bread croutons

WILD BOAR RAVIOLI

Crispy onions, house-marinated mustard seeds, sautéed urban mushrooms, full-bodied balsamic vinegar sauce

Main Course

(choice of 1)

CHICKEN TAGLIATELLE

Creamy mushroom and tartufata sauce, sautéed mushrooms, soft-boiled egg, arugula, Parmesan, and truffle oil

BLACK COD

Served with cod brandade, grilled asparagus, and green pea espuma

GRILLED OCTOPUS

Red pepper aioli, grilled lime, and a fresh salad with cucumber, mint, and watermelon

12-OUNCE STERLING AAA BEEF RIBEYE

Grilled, served with buttered potato mousseline and seasonal vegetables and your choice of green pepper sauce or jalapeño chimichurri
Extra foie gras +20 or shrimp (6) +18

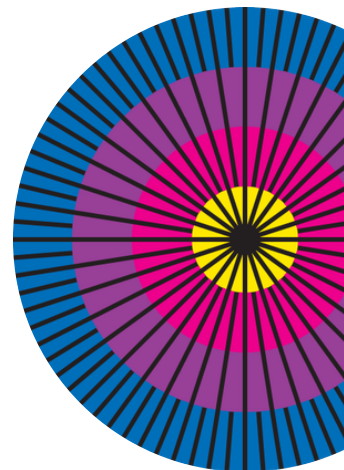
Sweet Finale

VANILLA AND RASPBERRY CLOUD

Fresh raspberries, vanilla diplomat cream, sponge cake, raspberry compote, served with tea and coffee

Bubbles

End the evening with a spectacular view at the hotel's 23rd-floor Executive Lounge



AUGUST 4TH TO 22ND - EVERY TUESDAY AND THURSDAY

**GRANDS
FEUX**
LOTO-QUÉBEC

CABU
BOIRE
ET MANGER

Hilton
QUÉBEC